

OLIO

RESTAURANT AND TERRACE

SELECTION OF BREADS & NIBBLES

Sourdough & pumpkin seed stout bread split balsamic, rosemary oil (v+, gf+)	6
*add hummus & sun-blushed tomato pesto (v, ve, gf)	5
Chipolatas, honey, mustard	6
Padron peppers (v, ve, gf)	4
Nocellara olives (v, ve, gf)	5

SOMERSET BITES & SHARING PLATE

Somerset Camembert for two No-dig Garden pickles, chipolatas, sun-blushed tomatoes, sourdough (gf+)	22
Serrano ham wyfe of Bath cheese, truffle honey (gf)	11
Gambas pil pil chorizo, chilli, lemon, sourdough (gf+)	11/19
Sweet potato & spinach falafel cumin hummus, pickled shallot, dukkah (ve, gf)	8

SMALL PLATES

Wye Valley asparagus béarnaise sauce (v+, gf+)	9
Smoked salmon mousse sourdough, pickled no-dig beetroots (gf+)	12
Grilled halloumi coriander, lime, pomegranate (v, gf)	6/9
Fried tenderstem broccoli bang bang, feta dukkha (v+, gf+)	8

SIDES

Somerset cauliflower cheese	7
Honey-glazed no-dig beets & carrots, spiced seeds (gf)	6
Truffle & parmesan fries (v+, gf)	9
Koffmann`s chunky chips (v+, gf+)	7
Roast sea salt potatoes (ve, gf)	7
Samphire, rapeseed oil, chilli, garlic (ve, gf)	7
Tenderstem broccoli, chilli, garlic (ve, gf)	8

ROASTS

Roast sirloin of beef Yorkshire pudding, pigs in blanket, roast sea salt potatoes no-dig purple sprouting broccoli, red cabbage honey-glazed beets & carrots (gf+)	33
Roast pork loin Yorkshire pudding, pigs in blanket, roast sea salt potatoes, no-dig purple sprouting broccoli, red cabbage, honey-glazed beets & carrots, apple sauce (gf+)	28
Roast leek & mushroom loaf Yorkshire pudding, roast sea salt potatoes, no-dig purple sprouting broccoli, red cabbage, honey-glazed beets & carrots (v)	24

PLANCHA CLASSICS

Creedy Carver chicken New Forest grilled asparagus, wild garlic pesto (gf)	29
Oven-roasted seabass rosemary & lemon, anchovy, olive & sun blushed tomato tapenade (gf)	28
Linguine puttanesca capers, chilli, olives, goats cheese (v, v+)	21

HEARTY SALADS

Char-grilled asparagus, cherry tomato & pesto orzo chicory, Parmesan (v, gf+)	15
Roasted sweet potato & pearl barley, lentils, tomato sour cream, avocado (v, gf+)	16
Ruby beetroot, green beans, feta & quinoa mint yoghurt, honey mustard, dukkah (v+, gf)	16
*Add	
Halloumi	5
Bacon	3
Tiger prawns	7
Chermoula chicken breast	9

DESSERTS

Forced Yorkshire rhubarb, stem ginger cheesecake pumpkin seed brittle (gf+)	10
Sticky toffee pudding, butterscotch sauce, vanilla ice cream (v, gf+)	11
Dark chocolate fondant, raspberries, raspberry sorbet	12
Eton mess sundae, Italian meringue, mixed berries, honeycomb (gf, v+)	11
Sorbet selection, berry compote (v+, gf)	9
Selection of cheeses Godminster Cheddar, Katherine goat`s cheese Baron Bigod, Barkham blue (v, gf+)	14

If you have an allergy or dietary requirements please see a member of the team
v denotes vegetarian dishes, ve denotes vegan dishes
v+ denotes a dish that can be made vegan friendly
gf denotes gluten free, gf+ denotes a dish that can be made gluten free
Please note there is a discretionary service charge of 12.5%